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CASSEROLE and CROCKPOT COOKERY

GARRISON LIONESS CLUB

The members of the Garrison Lioness Club have compiled this collection of their favorite casserole and crock-pot recipes for your pleasure. We highly recommend these to be used at luncheons or dinners for the family, for company or for a crowd. We enjoy serving them and hope that you will too!

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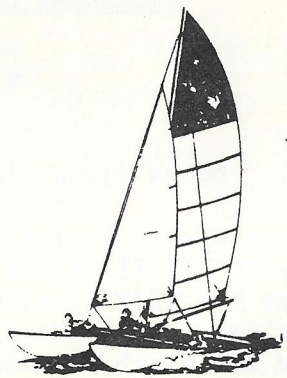

Cover and illustrations by Sue Duffney

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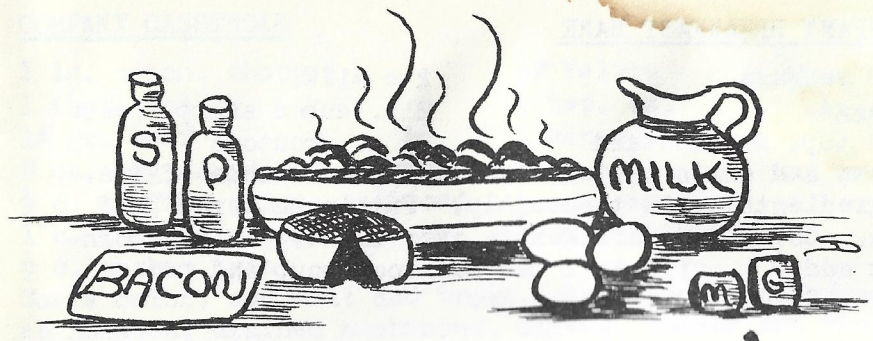


Meats

HOLIDAY MORNING SOUFFLE

1# sausage links
4 eggs, beaten
2½ c. milk
¾ tsp. dry mustard
2 c. sharp cheese, grate
8 slices bread, cube

Brown the sausage in skillet, drain and cut in bite size pieces. Combine eggs, milk and mustard. Beat til well blended. Stir in sausage, cheese and bread cubes. Pour into a 9/13 buttered pan. Cover and refrigerate over night. Bake at 325° for 1 hr. Cut into squares and serve hot.

BACON AND EGGS CASSEROLE

8 slices bacon
2 tbsp. butter
2 tbsp. flour
1 c. milk
1 tsp. Worcestershire sauce
½ tsp. salt
¼ tsp. pepper
1/8 tsp. garlic salt
3 eggs, hard boiled
4 oz. noodles, cooked
1 c. cheddar cheese grated

Fry bacon til crisp. Drain on paper towel. Drain off the fat from the skillet. Melt the butter, blend in the flour. Stir in milk and seasonings. Cook and stir mixture til it thickens. Set aside. Peel and slice the eggs. Cook and drain the noodles. In a 2 qt. buttered casserole arrange half of the eggs, sliced, cover with half of the noodles, then half of the cheese, half of the cream sauce and half of the bacon. Repeat the layers. Bake for 30 min., at 350°.
Serves from 6-8.

COMPANY BREAKFAST BAKE

1½# sausage
4 eggs
3/4 tsp. dry mustard
2 c milk
2 c. cubed sharp cheese
2½ c. croutons

Brown amd drain the sausage, add the balance of the ingredients. Mix thoroughly. Put in buttered 9/13 pan. Cover and refrigerate over night. In the morning add ½ c. milk to 1 can mushroom soup and put on top. Bake at 350° for 1 hr.

GRANDMA'S CASSEROLE

1 c. chopped onion
1 gr. pepper, cut in strips
2 tbsp. margarine
1½# gr. beef
1 tsp. accent
1 tsp. seasoned salt
Pepper to taste
1 clove of garlic, minced
1 tbsp. sugar
1 qt. whole tomatoes
15 oz. can tomato sauce
2 c. water
8 oz. wide noodles, uncooked
8 oz. Mozzarella cheese. sliced

Saute onion, green pepper and garlic in margarine. Add ground beef and brown. Add seasonings, stir in tomatoes, tomato sauce and water. Simmer for 15 min. In 9/13" pan, alternate layers of meat mixture and the uncooked noodles. Top with cheese. Cover. Bake at 350° for 45 min. Let stand 10 min. Cut in squares to serve. Serves 8-12.

BEEF, CHEESE AND NOODLE CASSEROLE

2 tbsp. vegt. oil
1 onion, chopped
4- 10 oz. cans meatless spaghetti sauce
2# ground beef
1 tsp. salt
1# noodles, cooked and drained
1 # grated, sharp cheese

Heat oil, add onion, cook til golden, add meat and brown. Add spaghetti sauce, salt and pepper to taste and heat. Use 2 qt. buttered casserole and put in half of the noodles, half of the sauce and half of the cheese. Repeat. Top with cheese. Bake at 350° for 1 hr.

COMPANY CASSEROLE

1 lg. onion, chopped
1 tbsp. butter
1# gr. beef
8 oz. pkg. noodles, cooked
½ c. stuffed olices, slieced
1 c. chow mein noodles
½ c. cashew nuts
½# Velveeta cheese, dice
½ tsp. salt
1 can mushroom soup
½ c. milk
4 oz. can mushrooms
½ tsp. pepper

Saute onion, add meat and brown. Add the cooked, drained noodles, drained mushrooms, olives, cheese and the seasonings. Heat through and pour into a 2 qt. casserole. Bake at 375° for 25 min.,uncovered. Sprinkle the chow mein noodles and nuts over the top. Return to the oven and bake 15 min. longer.

CASSEROLE HOT DISH

1# gr. beef
1 c. diced onions
1 c. diced celery
1 can chicken rice soup
1 can mushroom soup
1 sm.can mushrooms pieces
1 can water
8 oz. pkg. noodles, uncooked

Brown the meat and onion and celery. Combine with the other ingredients. Do not salt. Bake in covered casserole for 30 min-then uncovered for 30 min. longer

HOT DISH

2# gr. beef (Chuck)
1 pkg. Onion soup mix. Sprinkle over the beef
2 cans Fr. style green beans, drained
1 lge. box Tater Tots
1 can Cheese soup-spread over the top. Bake at 375° for 1 hr.

HAMBURGER HOT DISH

1# hamburger
1 onion, chopped
1 c. chopped celery
1 c. rice (wild or white)
1 can mushrooms
1 can mushroom soup
1 can water
½ bottle soy sauce

Mix together and bake at 325° for 1½ hrs. Covered.

BEEF BURGOO

2# gr. beef
1 c. chopped onion
1 clove garlic, minced
1 tbsp. sugar
1 tbsp. Italian herbs
46 oz can tomato juice
4 c. shredded cabbage
1 c. rice, raw
½# gr. beans, cut
Salt & pepper

Brown meat, onion and garlic. Mix with other ingredients. If mixture gets dry during baking add water or juice. Use a 3 qt. buttered casserole.
Bake at 350° for 2½ hrs. Serves 8-10.

SALLY'S HOT DISH

1# gr. beef
1 lg. pkg. frozen peas and carrots
1 can celery soup
1 can mushrooms
Soy sauce
1 onion, chopped
2 cans mushroom soup
8 oz. bag Chow mein noodles

Saute onion til tender, add the hamburger and brown. Add the bala nce of the ingredients. Bake for 1 hr. at 350°. Serves 8 or more.

CORN BEEF&'CABBAGE CASSEROLE

1 can celery soup
1 tbsp. dry mustard
4 c. cabbage
½ c. chopped onion
1 c. diced cooked corn beef

Coarsely shred the cabbage and mix all ingredients. Place in 1½ qt. buttered casserole. Cover and bake at 375° for 45 min. Serves 4.

SAUERKRAUT HOT DISH

1# gr. beef or more
1 onion, chopped fine
1 sm. pkg. long spaghetti, broken up
1 can #303 Sauerkraut, drained
1 can mushroom soup, undiluted

Brown meat. Drain off fat. Cook the spaghetti and drain. Mix together all ingredients. Sprinkle top with Corn flakes and dot with butter. Bake at 350° for 1 hr. A small green pepper, chopped may also be used if desired.

CHOW MEIN HOT DISH

1# gr. beef
1 chopped onion
½ c. uncooked rice
2 c. water
1 can mushroom soup
1 can chick-rice soup
3-4 tbsp. soy sauce
Chow mein noodles

Brown meat, saute onion. Add balance of ingredients. Bake covered for 1 hr 15 min. at 350°. Remove from oven and add chow mein noodles. Bake 15 min. longer.

BAKED CHOW MEIN

1# gr. beef
½ c. onion, chopped
1 c. celery, cut on slant
1 can mushroom soup
½ c. mushrooms, stems & pieces
2½ c. water
1 c. long grain rice uncooked
½ c. soy sauce

Brown the beef with onions and celery. Add remaining ingredients and bring to a boil. Remove from heat and pour in a buttered, 2 qt. casserole. Bake at 325° for 1½ hr. Stir frequently. Serve with Chow mein noodles.

HAMBURGER CHOW MEIN HOT DISH

1# gr. beef
1 c. chopped celery
1 medium onion, diced
2 tbsp. soy sauce
1 can mushroom soup
1 can chick-rice soup
15 oz can mixed vegetables, plus liquid
1½ c Chow mein noodles

Brown together the beef, celery and onion. Add remaining ingredients but use only half of the Chow mein noodles. Put in buttered casserole. Sprinkle the remaining noodles on top. Bake at 350° for 1 hr. Uncovered. Serves 8.

MOCK CHOW MEIN

1# beef
1 rib celery, cut up
1 can mushroom soup
1 can chicken soup
1 can water
sm. bottle soy sauce
Salt & pepper
1 c. raw rice

Brown hamburger, add celery, soups, water and the soy sauce plus rice. Bake at 350° for 1½ hr. Add water if needed. Serves 8.

CHINESE DELICACY FOR TWO

½# lean pork, cut in 1" cubes
1 tbsp. soy sauce
1 can sliced, mushrooms
10 oz. pkg stir fry chinese veg. with seasonings.
¼ c. water
Preheat oven to 350°. Place regular size,(10/16")
Brown in Bag in 10/6/2" baking dish. Brush pork with soy sauce. Combine pork, mushrooms and the vegetables in bag. Mix seasoning packet with water; pour into the bag. Turn bag gently to mix. Close same with tie; make 6 half inch slits in top. Cook 50 to 60 min., or til pork is done. Serve with rice or Chow mein noodles. Servings for two.

FU MAN CHEW

2# gr. beef
2 tbsp. oil
1 c. chopped onions
1 c. sliced, celery
2 cans mushroom soup
1 c. uncooked rice
1 can water chestnuts
4 tbsp. soy sauce
Salt & pepper
1 pkg. frozen pea pods
1 can Chow mein noodles
1 can bean sprouts/ juice
Saute onions and celery 5 min. in oil, add crumbled beef and add balance of ingredients, except the pea pods and the noodles. Put in large casserole. Bake at 350° for 30 min. Add pods and noodles and bake another 30 min., uncovered. Serves 10.

CHOW MEIN

2# chow mein meat
1 lg. onion
1 can chinese vegetables
1 can mushrooms w/juice
2 sm. stalks celery (can be pressure cooked 10 min.
1 tbsp. molasses
5 beef bouillon cubes
Ginger, salt & pepper to taste
2 tbsp. soy sauce
Brown the meat in shortening. Cook til done, add onion, soy sauce, bouillon cubes and seasonings; add vegetables and celery. Add enough cornstarch to thicken. Serve with rice or Chow mein noodles.

GREEK STYIE MACARONI

1-1¼# ground beef
½ c. chopped onion
1-6oz. can tomato paste
½ tsp. salt
¼ tsp. cinnamon
½ c. Hellman's mayonnaise
8 oz. macaroni-cook and drain
¼ c. flour
2 c. milk
2 eggs
1/3 c. Parmesan cheese grated
¼ tsp. nutmeg
Brown the beef and the onion. Drain the fat. Stir in next three ingredients. Set aside. Combine the mayonnaise and flour, gradually stir in the milk. Cook and stir over medium heat til it thickens but do not boil. Beat the eggs, cheese and the nutmeg. Gradually stir in the sauce; add the macaroni. Spoon half of the macaroni mixture into a 2 qt. oblong, buttered baking dish. Cover with the meat mixture. Top with the remaining macaroni. Bake at 325° for 45 min., or til set. Serves 4.

BEEF MACARONI UPSIDE DOWN CASSEROLE

2½ c. elbow macaroni
1 c. grated cheese
3 tbsp. butter
½ c. chopped, onion
½ tsp. oregamo
1# ground beef
1-8oz. can tomato sauce
2 tsp. salt
½ tsp. pepper
Cook the macaroni per package instructions, drain, stir in cheese and set aside. Melt butter in skillet and saute the onion, then the beef. Stir til mixture is brown. Stir in tomato sauce and seasonings and let the mixture simmer for 10 min. Preheat the oven to 350°. Butter a shallow 2 qt. casserole. Spread meat mixture in the bottom, then spread the macaroni and cheese mixture over the meat layer. Beat 3 eggs with 3/4 c. milk and pour over the macaroni-cheese layer. Bake at 350° for 1½ hrs. Remove from oven and let stand for 5 min. Cut in squares and serve. Serves 6.

FRANKFURTER- POTATO CASSEROLE

¼ c. margarine
¼ c. flour
2 c. milk
2 c. sharp cheddar cheese
4 c., diced, cooked potatoes
6 frankfurters cut diagonally in 1" strips
Make a cream sauce with the margarine, flour and milk. Add the cheese and stir til blended. Combine the potatoes and the frankfurters. Place in buttered 1½ qt.

casserole. Bake at 350°for 20 min. Serves 8.

BEEF-TOMATO CASSEROLE

1½# gr. beef
1 c. chopped onion
1 tsp. salt
½ tsp. pepper
1# can tomatoes
14 oz. bottle catsup
Parmesan cheese, grated
1 tbsp. parsley flakes
2 tbsp. cornstarch
12 oz. pkg. egg noodles
1 c. dairy sour cream
1 c. cottage cheese
8 oz. pkg. cream cheese
1 tbsp. Worcestershire sauce

Brown the beef and the chopped onion. Drain off the excess fat. Add salt and pepper. Pour off 1/3 c. of the juice from canned tomatoes. Add the rest of the tomatoes and juice and the catsup to the meat mixture. In the reserved tomato juice blend in the cornstarch. Stir this in the meat mixture and cook over low heat til mixture thickens. Combine with the sour cream, cottage cheese, cream cheese and Worcestershire sauce. In a 3 qt. casserole put in a layer of cooked, drained noodles in bottom and the cream cheese mixture. Spread the meat mixture over the top. Sprinkle with Parmesan cheese Bake at 350° for 30 min. Garnish with the parsley flakes. Serves 10.

BEEF AND CORN CASSEROLE

1# gr. beef
1# gr. pork
1 gr. pepper chopped
2 onions, chopped
½ c. celery, chopped
2 tsp. salt.
1 sm. box cooked macaroni rings
2 cans. whole kernel corn w/juice
1 can cr. chicken soup

Saute and brown the first five ingredients. Drain off excess fat, add other items. Put in a buttered casserole and bake at 350° for 25 min.

NOODLE HOT DISH

1½# beef ½# pork ½# veal
Brown with green pepper and onion.
1 pkg. egg noodles
1 can mushrooms
1 c. milk
1 can mushroom soup
1 can creamed corn
1 sm. pkg. Old English cheese

Put in layers, cover with French Fried onions. Bake for 1 hr. at 350°.

ROMAN HOLIDAY BAKE

1½# gr. beef
½# Italian Sausage-Hot
1 c. minced onion
2 tsp. oregamo
1 can Cheddar cheese soup
1 can tomato soup
1 can water
4 c. wide noodles-cook
Shredded Cheddar cheese
Mozzarella cheese

Cut the sausage in ¼" slices and cook with the beef, onions and oregamo til done. Pour off excess fat. Add the soups and water, chill over night. Cook the noodles, rinse, chill over night also. Pour the meat mixture into a 2 qt. shallow casserole. Stir in noodles, cover place in a cold oven. Bake at 400° for 40 min. Stir and top with the cheese. Serve when the cheese melts. Serves 8-10.

GROUND BEEF HOT DISH

2# gr. beef
6 oz. p kg.croutons
1 can cr. chicken soup
1 can mushroom soup
1 can water
1 can cr. celery soup

Spread the ground beef over bottom of 9/13 pan. Make sure the corners are covered. Over this put the plain or seasoned croutons. Mix the soups and water. Pour over other ingredients in pan. Bake at 350° for 1½ hr.

HAMBURGER HOT DISH

1# lean gr. beef
Chopped onion
1 can minestrone soup
4 c. diced, raw potatoes
1 can mushroom soup
1 c. milk
Salt & pepper

Saute the meat and onion. Mix all ingredients together in large buttered casserole. Bake at 350° for 1 hr. or til potatoes are done.

DELICIOUS HOT DISH

1 pkg. ring macaroni-cook, drain and put in buttered casserole. Brown together 1#. ground round steak a chopped onion and green pepper. Add to cooked macaroni with a can of cream style corn. Add a can of chicken, rice soup. Mix all together and season to taste. Bake at 325° for 1 hr.

HAMBURGER PIE

1# gr. beef
1 med. onion, chopped
3/4 tsp. salt
Dash of pepper
1# can cut green beans
1 can tomato soup

Potato Fluff Topper:

5 med. potatoes, cooked
½ c. warm milk
1 beaten egg
½ c. Am. cheese, shredded

Mash potatoes while hot, add the egg and milk and season to taste. ***
Cook onion in small amount of fat til tender. Add meat and seasonings and brown lightly. Add drained beans and soup. Pour into buttered 1½ qt. casserole. Drop Potato Fluff Topper in mounds over meat. Bake at 350° for 25-30 min. Serves 6.

HAMBURGER SKILLET PIE-SCONE TOPPING

2# gr. beef
1 tsp. salt
¼ tsp. pepper
¼ c. flour
2 c. tomato juice
¼ c. diced gr. pepper
½ c. chopped onion
1 c. chopped celery

Brown hamburger, add above ingredients and bring to a boil.
Scone topping: Stir til blended the following:
Spoon in mounds on top of meat sauce.

1½ c. flour
2 tsp. B. powder
1 tsp. salt
1/3 c. Mazola oil
1/3 c. milk
1 beaten egg

Bake at 350° for 30-35 min, til biscuits are brown.

RICE KRISPIES HOT DISH

1½# gr. beef
1 sm. onion, diced
1-2 ribs of celery, diced
2 cans chicken rice soup
1 can cr. chicken soup
5-6 c. Rice Krispies

Saute ground beef til pink disappears. Drain off excess fat. Saute onion and celery. Mix together with the soups and cereal in large bowl. Put in 2 qt. buttered casserole. Bake at 350° for 45-50 min.

SPECIAL CASSEROLE

½# fine noodles
2 c. chopped onions
2# gr. beef
1 can mushrooms
1 can cr. of chicken soup
1½ c. milk
½ tsp. salt
1 tsp. worcestershire sauce
½# sharp cheddar cheese
¼# mixed salted nuts
¼ c. soy sauce
1 can Chow mein noodles
¼ tsp. pepper

Cook and drain noodles. Saute onion, add meat and cook til browned. Combine soup, milk, spices, soy sauce and worcestershire sauce. Mix thoroughly and heat. Spread cooked noodles over bottom of buttered casserole. Cover with meat mixture and soup mixture. Top with cheese, grated. Heat at 350° for 15 min. or til the cheese bubbles. Remove and top with nuts and the Chow mein noodles. Return to oven for 10 min. longer. Serves 10.

MIXED VEGETABLE HOT DISH

1½# gr. beef
1 lg. onion, chopped
1 c. diced celery
2 cans mushroom soup
1 can chicken rice soup
1 can mixed veg w/juice
2 c. Chow mein noodles
4 tbsp. soy sauce
1 can mushrooms w/juice
1 tbsp. shortening

Brown meat, onion and celery in shortening; drain. Mix with soups, vegetables and Chow mein noodles, soy sauce and mushrooms. Bake at 350° for 1 hr.

HOT DISH

1 Bx. Uncle Ben's Wild & Long grain rice
3 stalks celery, chopped
1 onion, chopped
1 can cr. chicken soup
½ can water
1 can mushrooms
2 tbsp. soy sauce
1½# gr. beef
Chow mein noodles

Cook rice as directed on box, include celery and onions. Cook together. Brown and drain the ground beef. Combine all except the noodles. Bake for 1 hr. at 350°. Put Chow mein noodles on top and some cashews, if desired, for the last 15 min.

HAM & BROCCOLI CASSEROLE

2 pkgs.(10oz.) frozen, chopped broccoli
2 c. chopped smoked ham-cooked
1½ c. shredded Cheddar cheese
1 c. Bisquick Baking Mix
3 c. milk
4 eggs
Heat over to 350°. Cook broccoli as directed and drain. Spread in ungreased baking dish 9/13. Layer ham and cheese over the broccoli. Beat remaining ingredients with hand beater, til smooth. Slowly pour over the cheese. Bake at 350° for 1 hr. Uncovered. Makes 6-8 servings.

HAM CASSEROLE CANTONESE

1-10oz. frozen, French style green beans
1 tbsp. butter
1 tbsp. flour
3/4 c. milk
2 tbsp. soy sauce
2 c. cooked, diced ham
5 oz. can water chestnuts
1 c. dairy sour cream
½ c. buttered crumbs
Thaw, drain green beans, set aside. Melt butter in a saucepan, stir in flour. Gradually stir in milk and the soy sauce. Cook til same thickens. Remove from heat stir in green beans, ham, drained, sliced water chestnuts and sour cream. Put in a buttered casserole, sprinkle buttered bread crumbs and a pinch of paprika over the top. Bake at 350° for 30-35 min. Serves 6.

LASAGNE

1# gr. beef
1½ tsp. salt
Garlic salt
2 c. tomatoes
1 tbsp. parsley, chop
1 1/3 c. tomatoto paste
1 tbsp. basil
Brown meat slowly. Drain off excess fat. Add next six ingredients to meat and simmer uncovered til thick. Should be 45 min. to 1 hr. Cook a 10 oz. pkg. of the lasagne noodles, drain and rinse in cold water. Combine 3 c. small curd, cottage cheese with the following ingredients:
2 beaten eggs
½ tsp. pepper
½ c. Parmesan cheese
2 tsp. salt
2 tbsp. parsley
Place half of noodles in 9/13 pan. Spread half of the cheese mixture, then half of meat mixture. Repeat.

Cover the top with Mozzarella cheese. Bake at 375° for 30 min. Cool for 5 min. before serving.

HAM LOAF

1# gr. beef
1½# gr. pork
2 eggs
1 c. milk
Salt & pepper
1 sm. onion, diced
1 c. cracker crumbs
Mix above ingredients. Boil the following ingredients five minutes and pour over the meat mixture:
½ can tomato soup
¼ c. brown sugar
¼ c. vinegar
1½ tsp. dry mustard
Bake at 350° for 2 hrs.

HAM & VEGETABLE CASSEROLE

1# gr. beef, browned
1 c. celery, chopped
1 c. onions, chopped
1 c. carrots, parboiled
1 c. potatoes,parboiled
1 can tomato soup
1 can water
1 can mushroom soup
Mix above seven ingredients, put in buttered casserole, and top with the mushroom soup. Bake at 350° for 1 hr.

HAM BALLS OR LOAF

2# ham loaf
2 beaten eggs
1 c. broken bread.
1 c. milk
¼ tsp. pepper
Use premixed ham loaf from meat market. Mix together with above ingredients. Make into loaf or balls, then mix and pour over with the following ingredients.
½ can tomato soup
3/4 c. brown sugar
¼ c. vinegar
1½ tsp. dry mustard
Bake at 350° for 1 hr. Serves 8-10.

OVERNIGHT CASSEROLE

2 c. cubed ham
2 c. macaroni, cooked
1 can celery soup
1 can cheese soup
2 c. milk
1 sm. onion, chopped
3-4 hard boiled eggs
Mix in the evening and bake following day at 350°for 45 min.

BROCCOLI HAM CASSEROLE

3 c. cooked rice
2-10 oz. pkgs. frozen broccoli
4 tbsp. butter
1 c. diced onion
3 tbsp. flour
1 tsp. salt
3 c. milk
4 c. diced ham
Sliced Am. cheese
2 c. soft bread crumbs
2 tbsp. melted butter

Cook broccoli and put in 4 qt. casserole with the rice. Melt butter, add onion and saute til tender. Add flour salt and some pepper. Remove from heat and gradually add milk. Return to heat; cook, stirring constantly til sauce thickens. Add ham and pour sauce over the broccoli. Top with enough cheese to cover the top. Toss bread crumbs with melted butter and sprinkle on the top. Bake at 350° for 45 min. Serves 8-10

SCALLOPED HAM & VEGETABLES

2 c. diced,raw potatoes
1/3 c. chopped onion
1 c. sliced carrots m
1½ c. cooked ham, cut in strips
1 can mushroom soup
1 c. milk
10 oz. frozen, lima beans
½ c. bread crumbs buttered

Combine the vegetables and the ham in alternate layers in buttered 1½ qt. casserole. Bring to a boil the soup and the milk. Pour over the layers. Sprinkle with the buttered bread crumbs. Bake at 350° for 1 hr. Serves 6.

HAM LOAF

1½# gr. ham
1# gr. beef
1½ c. bread crumbs
2 eggs

Sauce:
1 tsp. dry mustard
2 tbsp. vinegar
1 c. brown sugar

Mix the first four ingredients, shape into a loaf. Bake at 350° for 30 min. Then mix the sauce ingredients and pour over the loaf. Bake 1 hr. longer. Baste several times during baking. No salt or pepper needed.

TATER TOT HOT DISH

1# hamburger
1 onion, chopped
1 can cr. chicken soup
1 box Tater Tots
1 can Veg-All, drained

Brown the hamburger and onions, add the Veg-All. Put in casserole and top with the soup, then the Tater Tots. Bake in 350°, oven for 1 hr.

TATER TOT CASSEROLE

1-1½# gr. beef
1 c. chopped celery
1 onion, chopped
1 can mushroom soup
1 can cr. chicken soup
2# frozen Tater Tots

Brown the beef, saute the celery and onion. Drain and mix in both soups, undiluted. Place in 9/13 pan. Put the Tater Tots over top and bake uncovered for 30 min. at 350°. Serves 8.

SPAGHETTI PIE

6 oz. spaghetti
2 tbsp. butter
1/3 c. Parmesan cheese
2 eggs, beaten
1 c. cottage cheese, over crust

Combine and line pie pan. Fill with the following mixed ingredients:

1# hamburger
½ c. onion, diced
1 tsp. sugar
1 tsp. oregamo
8 oz can tomatoes
6 oz. can tomato paste
Salt & pepper
½ tsp. garlic

Bake at 350° for 20 min. Add Mozzarella cheese, grated on top and bake for 5 min. longer.

MACARONI RING HOT DISH

½# gr. beef
½# gr. pork
½ pkg. macaroni rings
1 can cream style corn
1 diced onion
½ gr. pepper, diced
½ tsp. salt
¼ tsp. pepper
1 can chicken rice soup
cracker crumbs

Brown meats. Cook and drain the macaroni rings. Mix all the ingredients, cept cracker crumbs in buttered casserole. Bake at 350° for 35-40 min. Top with the crumbs. Serves 8.

SILVER DOLLAR STEAKS

1# lean gr. pork
1 tsp. salt
¼ tsp. pepper
¼ c. bread crumbs
1 tbsp. onion, flakes
1 tbsp. dried mixed vegt.
1 can cr. chicken soup
1 egg

Beat egg, add remaining ingredients except the soup and vegetables. Shape into four flattened steaks. Pour soup over the steaks. Sprinkle the dried mixed vegetables on top of the soup. Bake 1 hr. at 350°.

ROUND STEAK

4# round steak cut in serving pieces
1 c. catsup
¼ c. water
¼ c. vinegar
¼ c. gr. pepper, chop
¼ c. onion, chop
1½ tbsp. Worcestershire sauce
1 tbsp. prepared mustard
2 tbsp. brown sugar
Salt & pepper to taste

Mix all ingredients except the meat and simmer for five minutes. Pour over the meat. Cover tightly. Bake at 325° for 1½ to 2 hrs.

SWISS BLISS

½ tbsp. butter
2# chuck steak
lg. can stewed tomatoes
mushrooms
½ c. juice from tomatoes
1 tbsp. cornstarch
1 pkg. onion soup mix

Spread pan with foil. Cut steak in serving portions. Arrange on buttered foil the steak, slightly overlapping each other. Sprinkle with onion soup mix and top with stewed tomatoes, reserving the juice. Mix cornstarch with the juice and pour over the meat. Bring foil up over the dish. Bake at 350° 2 hrs. 15 min.

BARBECUE BEEF

1 c. catsup
2 tbsp. brown sugar
2 tbsp. vinegar
Salt & pepper
1 c. water
¼ tsp. tabasco sauce
Chili powder
½ tsp. dry mustard

Simmer all for 20 min. Add left over chopped beef. Simmer 30 to 40 min. longer. Serve on buns.

GOLFER'S STEW

Stew meat
Carrots
Potatoes
Any other vegetables
2 bouillon cubes
2 c. hot water
1 can tomato soup
3 tbsp. tapioca
2 tbsp. sugar

Layer in buttered casserole the stew meat and the vegetables. Dissolve the bouillon cubes in the hot water, then add the tomato soup, tapioca and sugar. Pour over the meat.and vegetables. Cover and bake at 450° for 30 min-then at 235° for 5 hrs. Last half hour add hard dumplings.

Hard Dumplings: Beat 3 eggs, add same amount of water. Add flour, about 2 c. til sticky. Add dash of salt. Drop by tsp. into salted boiling water and cook for 10 min. Add to Golfer's Stew

WALDORF STEW

2# stew meat
1 onion, sliced in rings
4 carrots, cut in 3" cubes
4 stalks celery, cut in 3" cubes
1 green pepper, sliced in rings
4 potatoes, cut in 1" cubes
3 tbsp. minute tapioca
1-16oz. can tomato juice

Mix together-place in covered casserole and place a slice of bread on top. Bake 5 hrs. at 250°. Discard the bread and serve.

OVEN BEEF STEW

2# stew meat
10oz. pkg. frozen peas
1 c. chopped onion
2 c. sliced carrots 1" thick
2 c. diced potatoes
1½ tsp. salt
¼ tsp. pepper
1 tsp. parsley, chopped

Put ingredients in covered, buttered baking dish in order given. No need to stir. Pour over all:
10 oz. can tomato soup
10 oz. can golden mushroom soup
Bake at 275° for 5 hrs.

WITCHES BREW

¼ # bacon, cut up
2 lg. green peppers, chopped
2 lg. onions, chopped
1½# gr. beef
1-28 oz. can of tomatoes
15½ oz. can kidney beans, drained
4½ oz. can sliced mushrooms, drained
2 c. uncooked noodles
2 tsp. salt
¼ tsp. pepper
½ c. Cheddar cheese, shredded

Brown first four ingredients, add to large bowl containing tomatoes, kidney beans, mushrooms and the uncooked noodles. Season to taste with salt and pepper. Put in buttered 3 qt. casserole and top with the cheese. Cover and bake at 350° for ½ hr. Remove cover and continue baking ½ hr. longer.

HOBO STEW

1# ground beef
1 onion, diced
3-4 carrots, diced
3 c. water
4 ribs celery, diced
1 pkg. Schilling Beef Stew mix

Brown beef with onion and celery, add the carrots and potatoes. Stir in beef stew seasoning and water. Simmer til vegetables are done. Salt and pepper to taste.

STAY A BED STEW

2# stew meat
1 c. carrots, cut
2 onions, chopped
1 lg. potatoe, diced
1 can peas, drained
1 c. chopped celery
1 can mushroom soup
½ soup can-water
salt & pepper to taste
Bay leaf (optional)

Put all ingredients in buttered casserole. Cover and bake at 275° for 5 hrs.

FIVE LAYER DINNER

In Dutch Oven layer the following:

1# ra w gr. beef
2 onions, diced
3-4 potatoes, sliced
Salt & pepper
1 can green beans
1 can tomatoes, plain or stewed

Bake at 350° for 1 to 1½ hrs.

BRAISED PORK CHOPS & POTATOES

6 rib pork chops
2 tbsp. oil
1/3 c. onions, chopped
4 c. potatoes, sliced
1¼ c. milk
1 can mushroom soup
Salt & pepper

Rub chops on both sides with seasonings, brown in hot oil in skillet, saute the onion. Remove from skillet. In 2 qt. buttered casserole, put in the thinly sliced, peeled potatoes. Arrange the chops over. To onions in skillet, add the milk and soup. Heat and stir til smooth. Pour over the chops and potatoes. Cover and bake at 350° for 30 min. Uncover and bake 30 min. more.

PORK CHOPS IN SOUR CREAM

4 pork chops
1½ tsp. minced onion
1/8 tsp. minced garlic
½ c. water
¼ c. catsup or chili sauce
2 tbsp. brown sugar
1 bouillon cube
2 tbsp. flour
¼ c. water
½ c. dairy sour cream

Brown chops on both sides. Add onions, garlic, ½ c. water, catsup, brown sugar and bouillon cube. Cover and simmer 30-40 min. or til tender. Combine the flour with the ¼ c. water. Remove chops to heated platter; add flour mixture to cooking liquid. Cook, stirring constantly til mixture boils and thickens. Reduce heat, add sour cream. Heat but do not boil. Serve over the chops along with cooked rice or noodles.

CORN CHILADA CASSEROLE

1# gr. beef
2 tbsp. oil
½ c. chopped onion
¼ c. diced celery
1 tsp. salt
¼ tsp. pepper
1 can chili beans
2 c. corn chips, crush
1½ c. diced cheese

Brown meat, add onions, celery salt, pepper and the chili beans. Stir well. Put in a 2 qt. buttered casserole. Place a layer of corn chips. Alternate layers of chili mixture, cheese and chips.
Bake at 350° for 10-15 min.

EASY STROGANOFF BAKE

1½# gr. beef
2 tbsp. minced onion-instant
1-2 tbsp. parsley flakes
¼ tsp. garlic powder
1 tsp. salt
¼ tsp. pepper
2/3 c. mushrooms-drain
1 c. dairy sour cream
½ c. milk
1 can vegetable soup

Biscuit Topping:
1½ c. sifted flour
2 tsp. B. powder
1 tsp. salt
½ tsp. celery seed
¼ tsp. white pepper
¼ c. shortening
3/4 c. milk
1 tsp. poppy seed

Brown beef with onion, parsley and garlic. Stir in salt, pepper, mushrooms and soup. Simmer for 15 min. Blend in sour cream and milk and heat thoroughly. Put in a 2½ qt. casserole

Biscuit Topping: Sift dry ingredients and celery seed together. Cut in shortening. Add milk, stir til moistened. Drop by tbsp. onto meat mixture. Sprinkle with the poppy seed. Bake at 475° for 15 to 20 min.

CHOPPED BEEF STROGANOFF

1# chopped beef
1 med. onion diced
1 stalk celery, diced
½ c. water chestnuts, slice
¼ tsp. Boquet Garni for beef
3½ c. cooked Wonder Rice
(1 c. uncooked)
1 beef bouillon cube, crushed
1 can mushrooms/juice
1 can mushroom soup undiluted

Saute chopped beef til beef loses red color. Add vegetables and water chestnuts. Cook til vegetables are limp. Stir in seasonings, mushrooms and soup. Simmer til all ingredients are blended and heated. Just before serving stir sour cream and heat--Do not boil. Serve over hot Wonder rice. Serves 4- 6.

OVEN STOGANOFF

1# stew meat
1 can Golden mushroom soup
½ c. any wine
3 tbsp dry onion soup mix
1 can mushrooms

Mix all ingredients. Cover and bake at 300° for 3 hrs. Serve over rice or cooked noodles. Serves 4.

LASAGNA

1# gr. beef
3½ c. canned tomatoes
1-8oz. tomato sauce
1-2 pkg. spaghetti sauce, mix style
2 cloves garlic, grated
8 oz. Lasagna noodles
1 pkg. Mozzarella-thin sliced
1 c. cottage cheese, cream style
½ c. Parmesan cheese, grated

Brown meat, spoon off fat, add next four ingredients. Cover, simmer 40 min. Stir and salt to taste. Cook the noodles, drain. Use 9/13 buttered pan. Put ½ of the noodles in baking pan, cover with 1/3 sauce, ½ of the Mozzarella cheese and ½ of cottage cheese. Repeat the layers, ending with the sauce. Top with Parmesan cheese. Bake at 350° 25-30 min. Let stand 15 min. before serving. Maybe prepared ahead of time and refrigerated. Serve with tossed salad and garlic bread. Serves 4-6.

LASAGNA HOT DISH

3/4 pkg. egg noodles, cooked
2 pkgs. shredded cheddar cheese
1 lg. jar Ragu Sauce
1# hamburger, browned

Layer in baking dish. Put in enough sauce to cover bottom of a buttered casserole, next the browned hamburger, noodles, cheese and top with remaining sauce. Bake at 350° for 1 hr.

PIZZA HOT DISH

1½# gr. beef
1 chopped onion
1 tsp. garlic salt
Salt & pepper
1 pkg. creamettes
8 oz. can pizza sauce
8 oz. can tomato sauce
½ c. water
1 can mushrooms
1 c. grated cheese Velvetta

Brown meat, onion and seasonings. Drain and add the sauces, water and mushrooms. Simmer 10 min. Cook creamettes and rinse in warm water. Drain the noodles and add cheese to same. Butter the casserole, alternate layers of creamettes, meat sauce and some Mozzarella cheese- about 8 oz. End with the cheese,

Bake at 350o for 30 min.

TACO CASSEROLE

1# gr. beef
1 chopped onion
1 clove garlic, minced
1 can tomato sauce
1/3 can water
1 can refried beans
¼ tsp. oregamo
2 tbsp. chili powder
Tabasco-dash
1 bag corn chips

Brown beef, onion and garlic. Stir in tomato sauce, water and spices. In a buttered casserole alternate layers of this mixture with layers of beans and corn chips, ending with the corn chips. Bake covered 45 min. and uncovered for 10 min. at 350°. Before serving strew shredded lettuce, shredded or diced cheese and chopped onion on top for that Mexican look.

PIZZA CASSEROLE

1½# gr. beef
½ c. chopped onion
1 can mushrooms, sliced
1 tsp. salt
¼ tsp. pepper
1/8 tsp. oregamo
¼ c. green olives, chopped
12 oz pkg. egg noodles
2-10oz. cans pizza sauce
1 c. milk
1c. sliced pepperoni
8oz. shredded Mozzarella cheese

Brown beef with onions, olives, mushrooms and spices. Turn into 4 qt. buttered baking dish. Cook noodles and drain. Combine noodles and beef mixture with balance of ingredients, cept the cheese. Sprinkle the cheese over top. Bake at 350° 45 min. covered. Bake an additional 15 min, uncovered.

FIESTA CASSEROLE

1 c. chopped onion
2 tbsp. salad oil
1# gr. beef
2 cans stewed tomatoes
2 tsp. chili powder
1½ tsp. salt
2 eggs, beaten
½ c. milk
1 pkg. corn chips-6oz.
2 c. Monterey-Jack cheese shredded
1 c. dairy sour cream

Cook onion in oil til tender, add meat and brown lightly. Stir in tomatoes and seasonings. Blend eggs and milk; combine with meat mixture. Place half of the chips in bottom of 3 qt. casserole, top with half of the cheese and half of meat mixture. Repeat layers. Cover top with sour cream. Bake at 325° for 45 min. Serves from 8 -10.

SOUR CREAM ZUCCHINI CASSEROLE

1½# gr. beef
1 lg. onion, chopped
6 oz pkg. chicken flavored stuffing mix
8 oz. dairy sour cream
1 c. shredded carrots
1 can cr. of chicken soup
1½ c. sliced zucchini

Brown beef and onion, let cool. Prepare the stuffing mix per box instructions. Combine the sour cream, carrots and soup. Fold in the zucchini. In bottom of buttered casserole or 9/13 pan put half of meat mixture, add layer ofhalf of the prepared stuffing mix. Pour soup mixture over the stuffing. Add other half of meat and the balance of the stuffing mixture. Bake at 350° for 1 hr. Cover if starts to get too brown.

ZUCCHINI RICE CASSEROLE

1½# small zucchini, sliced
3/4 c. sharp cheddar cheese
¼ c. long grain rice
1 can mushroom soup
1 soup can of water
4 oz. can mushrooms with juice
1 tsp. salt
¼ tsp. pepper
2 slices bacon

Place 1/3 of slices of zucchini in the bottom of a 2 qt. buttered casserole. Shred 1/3 of the cheddar cheese over the zucchini. Sprinkle with the ¼ c. raw rice. Repeat layers. In a small saucepan combine the mushroom soup, mushroom liquid, salt and pepper. Heat and pour over the zucchini in the casserole. Top with the balance of the cheese and arrange the slices of bacon over the cheese. Cover and bake at 350° for 25 min. Uncover and bake 25 min. longer.

SEVEN LAYER DINNER

1 layer raw potatoes, sliced
1 layed onions, chopped
1 layer wild rice, precooked for 15 min.
1 layer carrots, sliced
½ gr. pepper, chopped
1# gr. beef
1 can tomato soup
1 can water
Layer ingredients as listed in deep, buttered casserple. Season each layer to taste
Bake at 350° for 1½ to 2 hrs. Add water if dry.

MORE CASSEROLE

1# gr. beef
1 med. onion, chopped
1 med. gr. pepper, chopped
3/4 c. raw rice
1½tsp. salt
½ tsp. pepper
1-#2½ can tomatoes
oregamo or basil
Mix all ingredients. Cover. Bake at 350° for 1 hr.

SWEDISH MEAT BALLS

1# gr. beef
¼# salt pork
6 slices whole wheat bread
1 egg, slightly beaten
½ tsp. sugar
¼ tsp. pepper
½ tsp. allspice
½ tsp. nutmeg
1 tsp. salt
1 can consomme
½ can tomato soup
Put meat through meat grinder. Add eggs and seasoning and broken bread. Mix well. Shape lightly in 1 inch balls. Brown the meat balls. Put consomme and tomato soup in lg. kettle. Add meat and cook over low heat for about 1 hr 30 min. Serves 4-6.

VEAL HOT DISH

1½ to 2# lean veal, cubed
2 med. onions, chopped
2 c. celery, chopped
2 cans chicken rice soup
2 cans mushroom soup
3 cans water
1 c. uncooked rice
1 tbsp. soy sauce
Brown the veal, chopped onions and celery. Put in a buttered baking dish, add balance of ingredients. Bake 325° oven, for 1 hr. cover. Sprinkle with almonds and bake 1 hr. longer. Serves 12.

CASSOULET

1½ c. navy beans (soaked overnight in water to cover)
1 lg. piece salt pork
2# lamb (Breast, shanks or lamb stew)
1 onion, cut in half with 5 or 6 cloves
2 carrots, scraped and cut in chunks
1 stalk celery, cut
1 bay leaf
1 tsp. thyme
large piece sausage
Cook beans and salt pork in soaking water for 1½ hrs. In skillet brown lamb, vegetables and the salt pork cooked with beans. Add to bean pot, stir in seasonings and salt and pepper to taste. Place sausage on top. Bake at 225° for 2 hrs. Add water as needed.

VENISON STEAK CASSEROLE

2# steak-3/4" thick
6 tbsp. flour
1 tsp. salt
½ tsp. pepper
1/8 tsp. oregamo
1 clove garlic, crushed
6 med. potatoes, sliced
2 med. onions, sliced
2 carrots, sliced
1 gr. pepper, cut
3 c. beef bouillon
Cut steak in serving pieces. Pound in mixture of half the flour and seasonings. Brown in shortening. Place in a 3 qt. buttered casserole. Then layer half of potatoes, onions, carrots and pepper on top. Sprinkle with remaining flour and seasonings. Repeat with remaining vegetables. Pour the bouillon mixture over the top. Cover and bake at 350° for 30 min. or til vegetables are done.

TEXAS BAKED BEANS

1 lg. can Pork and Beans
1 can kidney beans
1 can lima beans
1# gr. beef
1 chopped onion
½ c. catsup
½ c. brown sugar
2 tbsp. mustard
Brown the beef. Add the balance of the ingredients to a buttered casserole. Bake at 350° for 30 min.

WILD RICE CASSEROLE

1 c. wild rice
6 slices bacon
2 sm. onions, chopped
1 gr. pepper, cut
1 can mushrooms
1 can water chestnuts, sliced
Parmesan cheese

Cook wild rice about an hour and drain. Add all other ingredients and put in buttered casserole. Sprinkle with Parmesan cheese. Dot with butter. Bake 325 °-30 min.

BAKED WILD RICE DISH

½# wild rice
1# gr. round steak
¼# pork (grind with steak
1 bunch celery- cut
1 can tomatoes
1 tbsp. catsup
Salt & pepper
3 sm. onions, chopped

Soak wild rice overnight. Fry meat onions and celery separate. Put in casserole, add wild rice and the seasonings. Bake at 325° for 1 hr. Serves 6-8.

WILD RICE CASSEROLE

1 c. wild rice, prepare
¼# bacon, diced or
½# gr. beef
1 can mushroom soup
4oz. mushrooms, drain
1 onion, diced
¼ gr. pepper, diced
1 can beef bouillon

Brown meat and drain. Saute vegetables. Combine all ingredients in casserole with undiluted soups. Add seasoning to taste, except the mushrooms. Bake at 325° for 30 min. Add the mushrooms and bake 10 min. longer. Serves 6.

WOODCOCK CASSEROLE

1¼ c. wild rice
8 woodcocks
¼ c. butter
1/8 c. green onion, cut
1 clove garlic, minced
Pinch of thyme
1 tbsp. parsley,chop
1 bay leaf
2½ c. chicken broth
¼ c. sherry
Salt & pepper

Wash and drain rice. In skillet, brown birds in butter. Remove and place in buttered baking dish. Saute the vegetables til tender, add remaining ingredients including wild rice, heat thoroughly, and pour over birds in the casserole Cover. Bake at 350° for 30 min. Uncover and bake 10 min. longer.

WILD RICE WITH PORK CHOPS

1 c. wild rice, wash & drain
1½ c. water
2 cans mushrooms/juice
6-8 pork chops
3 tbsp. chicken bouillon granulated
1 can mushroom soup

Remove fat from chops, brown and season. Butter the casserole or pan, sprinkle the rice in container, add water and mushrooms with juice. Spoon soup over the top of mixture, sprinkle bouillon next. Place the chops on top of this mixture. Cover dish with foil, seal securely. Bake at 350° for 1½ to 2 hrs.

WILD RICE AND PORK CHOPS

1 c. wild rice
2 c. celery, diced
1 can mushroom soup
Needed pork chops
1 lg. onion, diced
1 can mushrooms
1 can cr. chicken soup

Wash rice well. Boil rice ½ hr., do not stir much and let stand ½ hr. Saute the onions and celery, add the mushrooms with juice and cook gently for 10 min. Add the soups. Put drained rice on top and cover with the remaining mixture. Brown the pork chops and place on top of the mixture. Bake in 350° oven for 1hr.

PORK CHOPS AND WILD RICE

6 thick pork chops
½ # wild rice, cooked
1 can mushroom soup
2 tbsp. onion, chopped
1 sm. can mushrooms
Salt & pepper to taste.

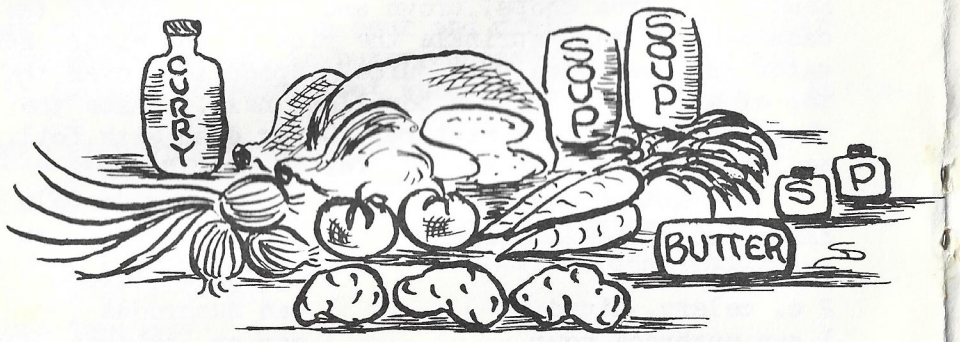
Place the chops in a buttered pan or container. Mix the mushrooms, rice, soup, onion and seasoning together. Spoon some of the mixture over each chop. Cover and bake at 350° for 1 hr. Remove the cover and bake for 30 min. longer.

SHIPWRECK

Butter a small roaster and add the following:
1st. layer, sliced potatoes
2nd. layer can kidney beans
3rd layer med. onion, slice.
4th-layer 1½# gr. beef
5th layer can tomato soup

Brown the beef and add ingredients as listed. Bake at 350° 1½ hr.

Poultry



CHICKEN BROCCOLI CASSEROLE

4 deboned chicken breasts or
2 whole breasts
2 pkg. frozen broccoli
1 c. mayonnaise
2 cans cr. chicken soup
1 tbsp. lemon juice
½ tsp. curry powder
2 tbsp. butter
½ c. bread crumbs
1 c. shredded Cheddar cheese

Simmer chicken breasts in 1 c. water til tender. Cook the broccoli according to directions. Drain and place the broccoli in the bottom of a 3 qt. buttered casserole. Cut chicken into pieces and put a layer over the broccoli. Mix together the mayonnaise, chicken soup, lemon juice and curry powder. Pour over the chicken and the broccoli. Melt the butter and toss with bread crumbs. Over the top sprinkle the bread crumbs with the Cheddar cheese. Bake at 350° for 25 min. Serve over hot rice. Makes from 6-8 servings.

CHOW MEIN CASSEROLE

1 can cr. chicken soup
1 can mushroom soup
1 c. milk
1 c. cubed chicken or turkey
1 can Chow Mein veget., well drained
8 oz. Chow Mein noodles

Combine soups and milk. Pour in a 2 qt. buttered casserole. Stir in cubed chicken or turkey and the Chow Mein vegetables. Stir in 2/3 of the noodles into the mixture and sprinkle the rest of the noodles on top. Bake at 350° for 50 min. Serves 8.

YUMMY CHICKEN CASSEROLE

5 oz. can Chow Mein noodles
2-5 oz. cans boned chicken
2-2oz. cans mushrooms
2 c. diced celery
3 oz. pkg. cashew nuts
1 can mushroom soup
1 can cr. chicken soup
1 c. milk
1 c. chopped onions
5 oz. water chestnuts, sliced

Put half of the noodles in a buttered 9/13 pan. Add other ingredients in layers in order given. Mix soups, and milk. Pour over other ingredients and top with remaining noodles. Bake at 325° for 1 hr. Let stand for about 15 min. before serving. Cut in squares. Serves 12.

CHICKEN OR TURKEY CRUNCH

2 c. cooked turkey or chicken
¼ c. chopped onion
1 c. diced celery
2 tbsp. Crisco
2 can cr. celery soup
1 c. milk
3 c. Chow Mein noodles
Pepper and salt-to taste
1 sm. can peas, drained
2 tbsp. soy sauce

Saute celery and onion in crisco til tender. Mix all together. Place in buttered casserole. Bake at 350° for 40 min. covered. 15 min. uncovered. Sprinkle Chow Mein noodles on top.

CHICKEN ASPARAGUS HOT DISH

2 cans asparagus
4 cans boned chicken
1 med. can mushrooms
2 cans cr. chicken soup
½ c. mayonnaise
1 box Triscuits
Parmesan Cheese

Layer the asparagus, chicken, mushrooms and Triscuits. Mix soup and mayonnaise. Spread on top. Sprinkle with cheese. Bake at 425° for 30 min. or 350° for longer.

CHICKEN NOODLE CHEESE CASSEROLE

2 c. medium noodles
1 can mushrooms
2 tbsp. chopped onion
2 tbsp. chopped green pepper
1 tbsp. butter
1 tsp. salt
1/8 tsp. pepper
½ tsp. crushed basil leaves
2 tbsp. flour
3/4 c. milk
1 c. cottage cheese, sieved
¼ c. ripe olives
2 tbsp. minced parsley
1½ c. diced, cooked chicken
½ c. buttered fresh bread crumbs
paprika

Cook noodles, per package directions. Drain. Saute the mushrooms, onion and green pepper in butter for about 5 min. Stirin seasonings and flour, gradually add milk and cottage cheese; cook over medium heat til slightly thickened. Stir in olives and parsley. In a buttered 1 qt. casserole alternate layers of noodles, chicken and sauce. Top with crumbs and sprinkle with paprika. Bake at 350° for 30 min.

CHICKEN HOT DISH

4 chicken breasts
3 c. mushroom soup
1½ c. milk
¼ # butter
1½ pkg. Pepperidge Farm Stuffing.
curry powder
chicken broth

Cook chicken breasts, save broth. In 9/13 buttered pan line with bite size pieces of chicken. Mix soup and the milk, pour over the chicken. Mix stuffing as directed with the butter and broth. Put on top of chicken and sprinkle curry powder on top. Do not cover.
Bake at 325° for 1 hr.

CHICKEN CASSEROLE

1 chicken, cut up
¼ c. flour
1 tsp. salt
¼ tsp. pepper
¼ c. margarine
1 can mushroom soup (Golden)
1 c. dairy sour cream
Parsley

Shake chicken in seasoned flour. Melt margarine in a large low baking dish. Arrange chicken in margarine, skin side down. Bake 350° for 30 min. Turn chicken. Mix the soup and sour cream. Spread on chicken. Bake at 350° for 35 min. Covered.

PARTY CHICKEN

8 lg. chicken breasts skinned and boned
8 bacon slices
1 c. dairy sour cream
4 oz. dried beef
1 can mushroom soup

Butter 9/13 pan. Cover bottom with dried beef. Wrap each chicken breast with a slice of bacon, place in pan. Mix undiluted soup with sour cream. Pour over chicken. Cover with foil wrap first part of baking. Bake 325° for 45 min; 300° for 2 hrs. Remove cover and bake at 275° for 45 min.

CHICKEN HOT DISH

1 chicken, cook and cut up
1½ c. celery, chopped fine
1 can mushroom soup
1 c. chicken broth
½ c. cashew nuts
45 Ritz crackers, broken up

Butter casserole. In 2 layers, put chicken, crackers, celery and nuts. Combine soup and broth-Pour over contents of casserole. Bake in 2 qt. baking dish for 1 hr. at 350°.

CHICKEN CASSEROLE

1 sm. box quick cooking rice or brown rice
1 can cr. celery soup
1 can mushroom soup
½ c. milk
1 env. dry onion soup
1 fryer, cut in pieces

Butter 9/13 pan and sprinkle rice over the bottom. Heat the soups with the milk, stir til well blended. Pour over the rice. Put pieces of chicken over the top. Sprinkle with the dry onion soup mix. Seal pan with foil. Bake at 325° for 2 hrs.

CHICKEN BREASTS WITH RICE DRESSING

1 c. pitted prunes, chopped
3 c. cooked brown rice
2 c. sliced celery
1 c. chopped onion
1 tbsp. lemon juice
1 tsp. salt
¼ tsp. pepper
1 tsp. poultry seasoning
½ c. chicken broth
3 chicken breasts, cut or 1 whole chicken
2 tbsp. butter, melted

Combine prunes, rice celery, onions, lemon juice seasonings and broth. Spoon into baking dish. Brush chicken with melted butter; place on top of mixture. Cover and bake at 375° for 30 min. Remove the cover and bake for 30 min. longer.

BAKED CHICKEN AND RICE

1 c. raw rice (not instant)
1 chicken, cut and seasoned with salt and pepper
1 can cr. chicken soup or mushroom soup
1 envelope dried onion soup
2 soup cans water

In buttered casserole arrange raw rice and then the chicken pieces. Combine the soups and water. Pour over the chicken. Leave uncovered. Bake 350° for about 2 hrs.

TURKEY AND RICE CASSEROLE

2 c. cooked turkey
2 cans mushroom soup
2½ c. milk
3/4 c. long grain rice, raw
¼ c. chopped parsley
¼ c. dry white wine
Buttered bread crumbs

Use 2½ qt. casserole. Put in rice, turkey and all other ingredients except the bread crumbs. Cover the casserole and bake at 350° for 1½ hrs. Stir several times. During last 10 min. baking time, sprinkle the buttered crumbs on top and bake til brown. Serves 8-10.

CHICK-N STRATA

8 slices day old bread
2 c. chick. or turkey-dice
½ c. onion, chopped
½ c. gr. pepper, chopped
½ c. celery, chopped
½ c. salad dressing
3/4 tsp. salt
Dash of pepper
2 eggs, beaten
1½ whole milk
1 can mushroom soup
½ c. sharp cheese-shred

Butter 2 slices of bread, cut in 2" cubes. Cut remaining bread in 1" cubes. Place ½ unbuttered cubes in bottom of baking dish. Combine chicken, vegetables, salad dressing and seasonings. Spoon over the bread crumbs. Sprinkle remaining unbuttered cubes over the chicken mixture. Combine eggs and milk and pour over all. Cover and chill an hour or overnight. Spoon soup over the top. Sprinkle with buttered cubes. Bake in slow 325° oven for 1 hr. 15 min. Sprinkle with the cheese last few minutes of baking. Serves 6.

BAKED CHICKEN SANDWICHES

12 slices bread, trimmed
2 tsp. prepared mustard
¼ c. softened butter

Combine mustard and butter. Spread on one side of the sliced bread. Put 6 of the slices in a buttered baking dish, buttered side up.

1-10oz. pkg. frozen peas
1 c. cheddar cheese, shred
2 c. chicken, coarsley cut
2 tbsp. pimento, chopped
½ tsp. salt
¼ tsp. pepper
¼ c. green onion, chopped

Cook and drain peas. Add 1 c. of peas with balance of ingredients. Spread this mixture on bread in baking dish. Top with remaining slices of bread

1 can mushroom soup
4 eggs, beaten
1½c. milk

Combine soup, eggs and milk. Pour mixture over the sandwiches. Refrigerate at least an hr. Bake at 325° for 1 hr. 10 min. til set and lightly brown.
Garnish with the balance of the peas.

STUFFED TURKEY PACKETS

1 c. mashed potatoes
1 egg, beaten
½ c. herb croutons
¼ tsp. salt
Dash of pepper
2 tbsp. butter
¼ c. minced onion
¼ c. minced celery
4-6 slices roast turkey
¼ c. stock or broth

Heat potatoes and beat in egg. Add stuffing, salt and pepper. Melt butter in skillet and saute the celery and onion til tender and add to potatoe mixture. For each serving, cut an oval of foil about 13/7". On half of foil, place slice of turkey and spread with potatoe mixture and top with second slice of turkey. Divide stock evenly over servings of turkey. Close and seal by folding two edges together. Repeat for remaining servings. Place on baking sheet. Bake at 425° for 20 to 25 min. To serve cut slit in top of foil and fold back

TURKEY MUSHROOM CASSEROLE FOR A CROWD

6 c. turkey, cooked
2 cans mushroom soup
1½ c. mayonnaise
4 hard boiled eggs, chopped
1 c. slivered almonds
1½ c. diced celery
2 cans mushrooms-drain
3 tbsp. chopped onion
1 c. Chow Mein noodles

Dice the turkey and mix all other ingredients together. Maybe divided and baked in 2-2qt. buttered casseroles. Top with Chow Mein noodles over the top of each. Bake for 40 min. at 350°. Serves 12

TURKEY RICE HOT DISH

3/4# pork sausage
1 c. diced celery
1 c. diced onion
1 c. uncooked rice
1 can chicken rice soup
1 c. water
3 tbsp. soy sauce
1 c. turkey or chicken, cubed

Saute the sausage, celery and onion til the meat is brown. Add a cup of almonds and balance of ingredients. Place in buttered casserole. Bake in 350° oven til the rice is done. Maybe necessary to add water.

TURKEY DIVAN

2 c. cooked egg noodles
6 slices Swiss cheese
2-10 oz. pkg. frozen broccoli
2 c. turkey, cooked and cubed
1/8 tsp. pepper
1 tbsp. cornstarch
1 c. milk
2 tbsp. margarine
½ c. plain yogurt

Spread cooked noodles in 9/13 baking dish. Cut 3 Swiss cheese slices diagonally in half, arrange over the noodles. Cook broccoli, drain, arrange over the cheese. Sprinkle turkey over broccoli. Sprinkle with pepper. In saucepan combine cornstarch and milk til smooth, add margarine. Bring to a boil over medium heat, stir-constantly. Remove from heat, gently stir in yogurt. Pour over casserole contents. Cut remaining 3 slices of cheese in half, diagonally and arrange over the casserole. Cover with foil. Bake at 400° 15-20 min. Remove foil, bake til cheese melts. Serves 6.

TURKEY CRUNCH CASSEROLE

3 c. turkey, cook and dice
2 eggs, hard boiled, chopped
1 can mushrooms, sliced
3/4 c. celery, diced
½ c. slivered almonds
1 tbsp. onion, chopped
3/4 c. mayonnaise
1 can cr. chicken soup
Chow Mein noodles

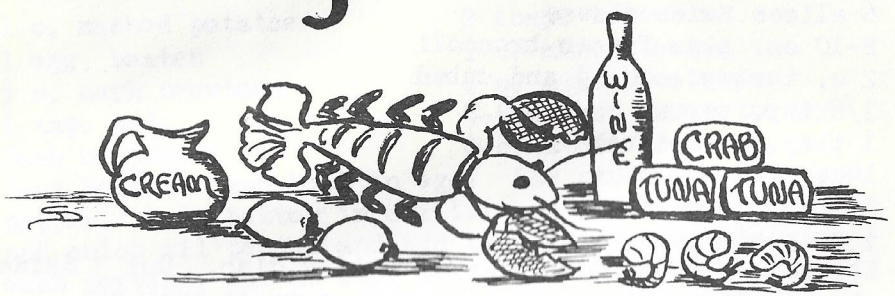
Mix together, eggs, mushrooms, celery, almonds, turkey and onion. Stir soup and mayonnaise together and toss with the turkey mixture. Put in 2 qt. buttered casserole. Sprinkle with noodles. Bake at 350° for 30 min. Serves 6.

TURKEY 'N TATER TOTS

1# ground turkey
1 can mushroom soup
1 can cr. chicken soup
1 med. onion, chopped
1 stalk celery, chopped
Tater Tots

Pat turkey in bottom of 9/9 cake pan. Brown onion and celery in vegetable oil til partly cooked. Spread on top of turkey. Pour on soups and spread. Put Tater Tots on top. Bake at 350° 1¼ hr. Uncovered.

Seafood



TUNA HOT DISH

3 cans chicken noodle soup
1 can tuna medium size
1 can mushrooms
3 hard boiled eggs
½ c. milk
2 tbsp. butter
flour
Melt butter, add flour til real thick. Add liquid from the soups and milk. Cook til thick and the flour taste is gone. Arrange in layers in buttered casserole the noodles, tuna, mushrooms and 2 finely cut eggs. Over each layer pour some of the sauce. Top with slices of the third hard boiled egg. Have three layers in all Bake in 375° oven for an hr.

TUNA TETRAZZINI

½# spaghetti, broken
2 tbsp. butter
2 cans mushrooms 4 oz. size
2 cans tuna, drained
½ c. grated Parmesan cheese
2 cans mushroom soup
1 c. milk
¼ tsp. nutmeg
2 tbsp. sherry (optional)

Cook spaghetti in salted water til tender, drain and set aside. Saute the drained, sliced mushrooms in butter for about 3 min. In 2 qt. buttered casserole combine the mushrooms with the spaghetti and tuna. Blend the soup with milk and nutmeg plus sherry if desired. Mix well with spaghetti mixture in casserole. Sprinkle the Parmesan cheese over the top.
Bake in 375° oven for about 35 min. Serves 8.

TUNA CASSEROLE SUPREME

2 cans light tuna
4 eggs, beaten
2 c. sm. curd cottage cheese
2 c. shredded Monterey Jack cheese
3/4 c. dairy sour cream
1/3 c. sliced gr. onions, include tops
¼ tsp salt
¼ tsp. pepper
¼ tsp. ground nutmeg
12 oz.pkg mastaccioli macaroni, cooked
1/3 c. Parmesan cheese
Parsley flakes
Drain tuna, combine eggs, cottage cheese, jack cheese, sour cream onion and spices. Stir in tuna and cooked macaroni. Pour in 9/13 buttered pan. Cover dish with foil. Bake in 350° oven for 45 min. Let stand 10 min. before serving. Makes 6-8 servings.

BUSY DAY CASSEROLE

2 c. uncooked macaroni
1 can mushroom soup or
1 can celery soup
1 c. milk
1 tbsp. chopped onion
1 tbsp. chopped green pepper
¼ tsp. black pepper
1 can tuna (May substitute weiners, lunch meat or fried hamburgers)

Cook and drain the macaroni. Combine soup, milk gr. pepper, onion and black pepper. Place over low heat, add cheese and stir til cheese is melted. Mix the macaroni with the sauce then tuna. If meat substituted-layer half of cheese and macaroni with half of the meat. Repeat layers. Place in buttered 1½ qt. casserole. Bake in 350° oven for 15 min.

EASY TUNA CASSEROLE

1 pkg. macaroni and cheese
1 can tuna
1 can mushroom soup
1 c. bread crumbs

Prepare macaroni and cheese as directed. Blend in tuna and soup. Sprinkle with bread crumbs. Bake 450° oven for 15 min.

FROSTED SALMON LOAF

1-15 oz can salmon
Milk
½ c. diced celery
¼ c. diced onion
¼ c. diced stuffed olives
1 beaten egg
1 c. bread crumbs
1 tbsp. lemon juice
½ tsp. worcestershire sauce
¼ tsp. salt
¼ tsp. dry mustard

Drain and flake salmon. Add enough milk to salmon liquid to make 1 cup. Mix the balance of the ingredients. Spoon into a buttered 8/4" loaf pan. Bake for 40 min. at 350°. Remove from oven and let stand for 10 min., in the pan. Turn out loaf on a platter. In a bowl combine 2 c. seasoned mashed potatoes, 1/3 c. grated Parmesan cheese and 2 tbsp. minced parsley. Spread this mixture over the top and sides of the salmon loaf. Return to oven for 10 min. or til potatoes are a golden color. Serves 6.

CRAB IMPERIAL

1/8 gr. pepper, chopped
½ tsp. onion, chopped
1 tbsp. butter
1½ tsp. vinegar
1½ tsp worcestershire sauce
½ tsp. dry mustard
1 beaten egg
pimento
½ c. mayonnaise
1# crab meat

Saute green pepper and onion in butter. Blend balance of the ingredients lightly so as not to flake crab meat. Divide into 4 sprayed or greased shells or casserole. Bake in 375° oven for 20 min. Sprinkle with a dash of paprika

SEAFOOD AU-GRATIN

1 can cheddar cheese soup
¼ c. milk
2 c. cooked seafood (white fish, shrimp or lobster)
1 tbsp. chopped parsley
¼ c. buttered bread crumbs

In 1 qt. buttered casserole, stir soup smooth, gradually add milk. Mix in seafood or fish and parsley. Top with bread crumbs. Bake in 400° oven 30 min. or til bubbly.

POOR MAN'S CRAB CASSEROLE

1 pkg. frozen cod fillets
2/3 c. melted butter
1 c. herb stuffing
6 oz. pkg. frozen crab meat
4 oz. can mushrooms
1 egg
2 tbsp. parsley, chopped
¼ tsp. salt
2 tbsp. lemon juice
¼ tsp. hot pepper sauce

Topping:
½ c. herb stuffing mix-crushed
2 tbsp. butter, melted

In ungreased 8" sq. baking dish place the thawed and drained cod fillets. In bowl mix together all crab ingredients. Sprinkle crab mixture over the cod fillets. In same bowl combine all topping ingredients and put over the crab mixture. Bake in preheated 350° oven for 30 to 35 min. or til fish flakes. Test flakes with fork. Serves 4.

SALMON CHEESE CASSEROLE

1 can salmon
1½ c. milk
2 tbsp. butter
3 eggs, beaten
2 tbsp. parsley, chopped
2 tbsp. onion, chopped
1¼ c. sharp cheese
1/8 tsp. pepper
1 c. soft bread crumbs
dash of paprika

Drain salmon, remove the bones and break up into chunks. Spread salmon in bottom of buttered 1½ qt. casserole. In saucepan heat the milk with butter til butter melts. Set aside. In bowl beat the eggs, stir in bread crumbs and the hot milk. Add the onions, parsley, shredded cheese, pepper and paprika. Mix til blended. Place this over the salmonin the casserole. Put the casserole in a larger pan containing several in. of water. Bake in a 350° oven for 1 hr.

SEAFOOD CASSEROLE

1# crab meat
1# shrimp
½ c. butter
¼ c. minced onion
Bread crumbs
½ c. dry vermouth
1 can mushroom soup
1 c. grated Am. cheese
Parsley

Saute the onions in butter, add shrimp. Saute til shrimp are pink, add soup and mix well. Add vermouth and pour into buttered casserole. Add crab meat, parsley and cheese then top with bread crumbs. Bake in oven at 350° for 10 to 15 min. or til bubbly.

DELUXE TUNA CASSEROLE

2 to 3 cans tuna, water packed
1 can pimento
1 c. real mayonnaise
1 green pepper, chopped
5 oz pkg. Scroodles or Juniorettes
1 can mushroom soup
1 can cr. chicken soup
1 can mushrooms
2-15 oz cans asparagus
1 pkg. slivered almonds
½# grated cheddar cheese

Cook and drain noodles, but do not overcook. Mix all the ingredients together except the drained asparagus and half of the cheese. Puthalf of the mixture in a buttered 9/13 baking dish. Lay half of the asparagus on this, plus half of the grated cheese. Add the other half of the mixture and sprinkle with the rest of the cheese on top. Bake in 325° oven til it bubbles through. Serves 6 to 8.

TUNA HOT DISH

1 can white tuna
½ green pepper
5 oz. pkg. cooked egg noodles
6 ripe olives
3/4 c. cheddar cheese
1 can mushroom soup
4 tbsp butter
3 tbsp. flour
1 c milk

Make white sauce, using the butter, flour and milk. Add mushroom soup to white sauce and mix well. Add the balance of the ingredients to the sauce. Bake in 350° oven 30-35 min., or til cheese melts.

TUNA HOT DISH

1 can tuna
1 can mushroom soup
1 10oz. pkg. frozen vegetables
potato chips
butter

Cook frozen vegetables, add tuna and soup. Dot with butter and crushed potatoe chips. Bake in a 350° oven for 45 min.

ELEGANT WILD RICE CASSEROLE

2 c. cooked wild rice
1 c. cooked white rice
1 c. crabmeat, flaked
1½ c. chopped celery
1 gr. pepper, chopped
1 med. onion, chopped
Butter
1 can pimento, chopped
3 cans mushroom soup
1 can shrimp-broken
1 lge. can mushrooms

Combine first seven ingredients. Add 1½ cans of the mushroom soup and ½ cup shrimp. Place in buttered baking dish. Bake in 350° oven for 1½ hrs.
Sauce: Brown mushrooms in small amount of butter. Add remaining 1½ cans of the soup and the balance of the shrimp/ Heat through. Serve the crab mixture and rice with the hot mushroom sauce. 20 Servings.

TUNA JACKSTRAW CASSEROLE

1 4oz can shoestring potatoes
1 can mushroom soup
1 can tuna, drained
2/3 c. evaporated milk (6oz) can
1 3 oz. can mushrooms, drained
¼ c. chopped pimento

Reserve 1 c. of shoestring potatoes for a topper. Combine ingredients together. Pour into a 1½ qt. buttered casserole. Arrange balance of potatoes on the top. Leave uncovered. Bake in 375° oven 30-35 min. til thoroughly heated.

LAYERED TUNA CASSEROLE

2 cans tuna, drained
3 tbsp. butter
1 onion, chopped
1 green pepper, chopped
4 green onions, chopped
1 c. sliced celery
1 c. chopped parsley
2 c. cooked rice
1 can mushroom soup
3/4 c. milk

Melt butter, saute the onion, green pepper, celery and parsley. When vegetables are tender stir in the rice. Turn mixture into a buttered 2½ qt. casserole. Put the flaked tuna on top. In a saucepan combine the soup and milk, bring to a boil. Pour over the tuna in the casserole. Leave uncovered and bake 400° oven for 15 min.

TUNA SKILLET

3 tbsp. butter
1 gr. pepper, cut in strips
1 c. sliced celery
1-13oz. can pineapple chunks/ with juice
1 c water
1 chicken bouillon
½ tsp, salt
2 tbsp. minced onion
2 tbsp. tarragon
2-7oz. cans tuna, drained
2 tbsp. water
1 tbsp. cornstarch
1 sm. can pimento, cut in strips
chow mein noodles

Melt butter in large skillet, add gr. pepper and celery. Cover pan and cook for 2 min. Add pineapple chunks, juice, water bouillon cube, salt, onion and tarragon. Bring to boil, turn down heat, cover pan and simmer mixture for 2 min. Add drained tuna to this mixture and cook 2 min., longer. Blend the cornstarch with water, stir into tuna mixture and cook til mixture thickens. Add the pimento to the tuna mixture. Serve hot over the chow mein noodles. Serves 6.

TUNA HOT DISH

6 oz. chow mein noodles
2 cans mushroom soup
2 c. celery, chopped
½ c. milk
½ c. water
2 cans tuna, blanched in hot water
¼ c. green pepper, chopped
½ c. minced onion
¼ c. pimento
½# cashew nuts

Simmer onion, gr. pepper and celery for 20 min. in butter, add milk some of the noodles and balance of the ingredients. Save a few noodles for the top of the casserole. Bake 350° oven for 45 min.

ASPARAGUS CASSEROLE

3 c asparagus, cut in 1" pieces
1 tsp. salt
¼ tsp. pepper
1 tbsp. pimento, chopped
3 eggs, lighly beaten
1 c. grated cheddar cheese
1¼ c. cracker crumbs, finely crushed
1 c. milk
¼ c. melted butter

Gently mix all ingredients, excepting the butter. Pour in a buttered 8/8" baking dish. Butter sides and bottom of dish. Pour butter over the mixture.
Bake at 350° for 30 min. Serves 6.

BAKED BEANS

1#. ground beef
½ c. chopped onion
½ c. chopped celery
¼ c. chopped green pepper
1 clove of garlic, minced
#2 can B & M Beans
8 oz. can tomato sauce
¼ c. water
2 tbsp. vinegar
1 tsp. dry mustard
¼ tsp. thyme

Brown first five ingredients. Stir in remaining items, except beans. Simmer for 5 min. Mix in beans. Put in buttered casserole, uncovered.
Bake at 375° for 45 min.

LIMA BEAN CASSEROLE

2# dry lima beans
½ c. onions, chopped
2 tbsp. vinegar
2/3 c. brown sugar
Salt and pepper to taste
¼ c. margarine
1 can tomato paste
½ tbsp. horseradish
3/4 qt liquid, from beans
Soak beans overnight in water. Add salt to water and cook beans til tender. Drain and save the liquid. Saute the chopped onion in the margarine. Add the tomato paste, brown sugar, seasoning horseradish and the liquid. Simmer about 10 min. Pour this over the lima beans, mix thoroughly. Bake at 375° for 30 min.

GREEN BEANS WITH WATERCHESTNUTS

2-9 oz. pkg. frozen green beans, french style
1 can mushrooms, stems and pieces
1 sm. can waterchestnuts, drained and sliced
1 can cr. celery soup
Allow beans to defrost til they can be separated. Mix in remaining ingredients. Bake in a buttered 2 qt. casserole, covered. Bake at 350° for 50 min. til beans are tender

GREEN BEAN CASSEROLE

2 c. green beans, cut
1 can mushrooms, drained
1 tbsp. cornstarch
½ tsp. dry mustard
1¼ c. chicken bouillon
1 tbsp. margarine
1 can French fried onions
In 1½ qt. casserole, toss together the green beans and the mushrooms. In small bowl, stir together cornstarch and mustard, stir in bouillon til smooth. Pour over the vegetables Dot with margarine. Cover after sprinkling the fried onions on top. Bake at 400° for 25 min. til sauce is bubbly.

CALICO BEANS

1 can kidney beans
1 can lima beans
1 can cut green beans
2 lg. cans pork and beans
Mix all the beans together and add the following:
1 tsp. dry mustard
1 tbsp. worcestershire sauce
1½ tsp. salt
3 tbsp. vinegar
½ c. catsup
½ c. brown sugar
1 med. onion, chopped
6 slices bacon, fried crisp
Combine and let stand in refrigerator for 10 to 24 hrs. Bake at 325° for 1 to 2 hrs.

VEGETABLE CASSEROLE

3 pkg. frozen green beans
2 or 3 pkg frozen cauliflower
2 cans mushroom soup
Mix all ingredients in buttered casserole. Add 1/3 pkg. chow mein noodles on top of vegetables, then 1 pkg. french fried onion rings and small amount of slivered almonds on top. Bake at 350° for 1 hr. if vegetables were frozen or less time if thawed. Serves 15-20.

CASSEROLE AU ROQUEFORT

½ stick butter
¼ # mushrooms, sliced
½ c. onions, chopped
1 c. tomato sauce
¼ tsp. dried basil
½ tsp. salt
Pepper to taste
¼# roquefort cheese
4 c. cooked gr. beans
1/3 c. bread crumbs
Melt butter in skillet, add mushrooms and onions. Saute at medium heat til tender. Remove skillet from heat and stir in tomato sauce, stir in seasonings. Crumble the cheese and stir in. Place beans in casserole and spoon contents of the skillet over and mix in. Dot the top with bread crumbs. Bake 350° for 30 min. til bubbly.

BROCCOLI CASSEROLE

2 c. crouton stuffing
3 tbsp. butter, melted
2-10 oz pkg. frozen broccoli
1 tsp. salt
1 c. Am. cheese, cubed
1 can mushroom soup
Toss the croutons in the melted butter. In saucepan place broccoli in salted water and bring to rolling boil and separate. Remove from heat and drain. Add cheese to the soup and heat on medium til cheese melts. Stir in broccoli gently. Pour into a 1½ qt. baking dish. Sprinkle croutons over the top. Bake at 350° for 20 min.

BROCCOLI -RICE CASSEROLE

1 c. rice, cooked
1 sm. pkg. broccoli
1 sm. Cheese Whiz
1 stalk celery, chopped
1 c. onion, chopped
1 can cr. chicken or
1 can mushroom soup
Saute the celery and onions in oil, drain. Combine all ingredients. Put in covered casserole. Bake at 350° for 45 min.

BROCCOLI - RICE CASSEROLE

1 c. raw minute rice
2 pkgs. frozen, chopped broccoli. (Cook and drain)
2 sm. onions, chopped
2 tbsp. butter
½ c. milk
1 can cr. chicken soup
½ c. CheeseWhiz
Combine all. Bake uncovered in 2 qt. buttered casserole at 350° for 35 min.

BROCCOLI-RICE CASSEROLE

½ c. butter
10 oz. pkg.frozen broccoli
1 can cr. chicken soup
½ c. Cheese Whiz
1½ c. minute rice,raw
Mix all together in 8/8" pan or casserole. Bake at 300° for 20 to 30 min.

COMPANY CAULIFLOWER

1 med. cauliflower
1 can mushrooms, drained
¼ c. gr. pepper, chopped
½ c. melted butter
¼ c. flour
1 tsp. salt
1/8 tsp. pepper
2 c. milk
6 pimento cheese slices
paprika, optional
Wash cauliflower and separate into flowerets. Cook in boiling water(salted water)til tender. Drain. Saute mushrooms and green pepper in butter. Blend in flour, salt and pepper. Gradually add milk. Stir and cook til smooth and thick. In buttered 1½ qt. casserole layer the cauliflower, cheeseslices and mushroom sauce. Sprinkle with paprika, if desired. Bake at 350° for 15 min. or til bubbly. Serves 6-8

CARROT PUFF

1/3 c. seedless raisins
3 tbsp. butter
4 tbsp flour
1 c. milk
1 tsp. salt
1 tsp. horseradish
2 c. raw carrots
1 c. Am. cheese, grated
2 eggs
Rinse and drain the raisins. Melt butter and blend in flour. Add milk and cook til mixture thickens. Add the salt, horseradish, grated carrots, cheese and raisins. Stir over low heat til cheese melts. Remove from heat Separate eggs and beat whites til stiff. Stir the yolks into cooked mixture. Fold in whites. Turn into a 1 qt. buttered casserole. Bake at 325° for 1 hr.

CELERY CASSEROLE

1 stalk celery, chopped
1 can cr. chicken soup
1 can water chestnuts
1 can pimento, chopped
Steam celery for 10 min. Slice the water chestnuts. Mix ingredients and place in baking dish.
Mix: ½ c. sliced almonds
1½-2 slices bread crumbs
¼ c. melted butter
Sprinkle on top of first mixture. Bake at 350° for 35 min.

EGG PLANT PARMIGIANA

1 egg plant
Flour
1 egg, beaten, add some milk
dried bread crumbs
olive oil
¼# Swiss or Mozzarella cheese, sliced
1-6oz. tomato paste
1 clove of garlic
Salt and pepper
1 c. grated Parmesan cheese
White or red wine, as needed

Without peeling, slice egg plant in 3/4" slices. Dip slices in flour, egg and then in bread crumbs. Saute in olive oil til brown on both sides. Arrange in baking dish. Dilute tomato paste with wine add spices. Put 2 or 3 tbsp. on each slice. Add Parmesan cheese on top. Other cheese, garlic and seasoning are sprinkled over the slices of egg plant. Bake at 400° for 15 min.

WATERCHESTNUTS AND CELERY CASSEROLE

1 stalk celery, cut in 1½" strips
1 sm. can pimento
1 can waterchestnuts, sliced
1 can creamed soup

Cook the celery for 5-lo min. Do not overcook. Mix with the pimento, waterchestnuts and soup. Put in casserole. Add

¼c. butter melted
¼c. sliced almonds
1¼ slices of bread, broken

Pour over previous mixture. Bake at 350° for 35 min.

STUFFED PEPPERS

6 to 8 large peppers
1# ground beef
1 lg. onion, chopped
1 tsp. salt
½ tsp. pepper
½ c. cooked rice
1 lg. can tomatoes
Italian seasoning

Core the peppers, leave whole. Combine the other ingredients and stuff peppers. Put in casserole, cover and bake at 350° for 2 hrs. Add a little tomato if they start to get dry.

POTATOE SOUR CREAM CASSEROLE

2/3 c. onion, chopped
2 tbsp. butter
3 c. cooked, sliced potatoes
salt and pepper to taste
½ c. corn flake crumbs
½ c. grated cheddar cheese
2 beaten eggs
1 c. dairy sour cream

Saute the chopped onion in butter til tender. Put half of potatoes in a 1½ qt. casserole. Sprinkle with salt and pepper. Combine the cooked onions with the corn flake crumbs and grated cheese. Layer this over the potatoes. Cover with the rest of the potatoes, sprinkle with seasoning and top with the mixture of beaten eggs and dairysour cream. Bake at 350° for 20-30 min. Serves 4 to 6.

SCALLOPED POTATOES SUPREME

2 qts. thin sliced pared potatoes
¼ c. chopped gr. pepper
¼ c. minced onion
1 c. milk
2 tsp. salt
1 can mushroom soup

In 2 qt. casserole, alternate layers of potatoes, green pepper and onion. Combine remaining ingredients and a dash of pepper. Pour over the potatoe mixture. Cover and bake at 350° for 45 min. Uncover and bake 20 to 30 min. or til potatoes are done.

DELUXE POTATOES

1-2# frozen hash brown potatoes
2 cans cr. potato soup
1 can celery soup
1 c. onion, chopped
1 c. dairy sour cream
paprika

Butter large pan. Mix listed ingredients well. Sprinkle paprika over top. Bake 300° oven for 1½ hr.

BAKED POTATOE HOT DISH

1-lge pkg. frozen hash browns
12 oz carton sour cream
2 cans cr. celery soup
¼ c. gr. pepper, diced
¼ c. onion, diced

Mix above ingredients. Pour into a 9/13" pan Bake 2 hrs. at 300°. Top with parsley and paprika.

ONION POTATOES

6 medium potatoes
1 can onion soup
2 tbsp. butter
Peel potatoes, slice thin. Place in buttered 9" sq. pan. Pour soup over. Dot with butter. Do not salt the potatoes. Cover with foil and bake in 375° oven for 1-1¼ hrs.

EASY POTATOES AU GRATIN

3 med. potatoes
½ c. chopped green onions
1 can cheddar cheese soup
1 tbsp. prepared mustard
Boil the potatoes in their jackets. When tender peel and slice thin. Combine with the coarsley chopped green onions. Put mixture in a buttered 9" sq. baking pan. Blend the mustard into the soup and pour over the potatoes. Bake in 375° oven for 30 min.

SAUERKRAUT CASSEROLE

1½# ground beef
1 medium onion, chopped
2 c. wide cooked noodles
1 can cr. of chicken soup
½ soup can of water
1# can sauerkraut, drained
1 c. Chinese noodles
Brown meat with the onion. Add noodles, soup, water and sauerkraut. Place in 2½ qt. buttered casserole and cover with the Chinese noodles. Bake 40 min. at 350°. Serves 6.

SPINACH MUSHROOM CASSEROLE

2 pkg. frozen spinach
2 c. cooked noodles
I c. shredded cheese
1 can mushroom soup
1/3 cup milk
1/8 tsp. nutmeg
Cook and drain spinach. Arrange layers of spinach, cooked noodles and 3/4 cheese in 1½ qt. casserole. Blend soup with milk and nutmeg. Pour over ingredients. Top with remaining cheese. Bake 375° oven 45 min. Serves 4.

WILD RICE CASSEROLE

1 c. washed wild rice
½# sliced mushrooms
2 tbsp. onion, chopped
2 tbsp. green pepper, chopped
½ c. blanched and sliced almonds
½ c. butter
In heavy skillet saute above til rice begins to turn yellow--should be about 5 min. then add:
Salt and pepper to taste
3 c. chicken broth
Place in covered buttered baking dish. Bake at 325° for 1 hr. or til broth is absorbed. Stir, when needed and recover.

WILD RICE CASSEROLE

1 c. wild rice
1 c. sharp Am. cheese
1 c. ripe olives, chopped
½ c. onion, chopped
1 can mushrooms
1 c. hot water
½ c. salad oil
1 c. canned tomatoes
½ tsp. garlic salt
Soak rice over night. Wash thoroughly. Drain and add all other ingredients. Place in 2 qt. buttered casserole and cover. Bake at 350° for 1 hr.

WILD RICE SIDE DISH

1 c. wild rice, cooked in bouillon
1 can mushroom soup
1 can mushrooms-stems and pieces with juice
2 tbsp. chopped green pepper
1 tbsp. chopped pimento
Mix all ingredients carefully. Place in buttered casserole. Bake in 350° oven for 45 min.

WILD RICE DISH

1 c. washed wild rice
3 c. water
3 tsp. chicken bouillon
Place in buttered casserole. Cover and bake at 350°. for 1½ hrs. Serves 9 to 10.

ZUCCHINI CASSEROLE

2 slices bacon
½ c. chopped mushrooms
¼ c. minced onion
dash instant minced garlic
½ c. melted butter
2 med. zucchini, grated
1¼ c. cracker crumbs
1 egg, beaten
½ tsp. salt
¼ tsp. pepper
½ c. Swiss cheese shredded

Fry bacon til crisp; drain and crumble. Saute mushrooms, onion and garlic in butter til tender. Combine bacon, mushroom mixture, zucchini, ½ of the cracker crumbs, egg and salt. Stir well. Pour mixture in 1½ qt. buttered casserole. Combine the Swiss cheese and remaining cracker crumbs, sprinkle over the zucchini mixture. Bake in 350° oven for 40 min. Serves 6.

WILD RICE AND ZUCCHINI

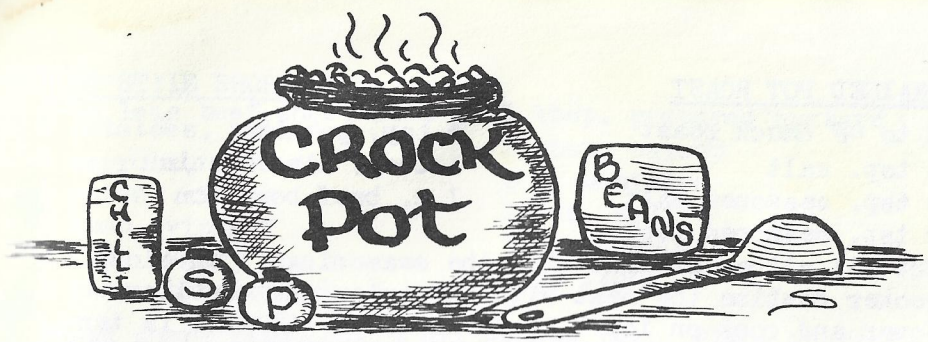
1 c. raw wild rice
1 med. zucchini, sliced
1 med. onion, chopped
1 med. gr. pepper, chopped
½# bacon cubed and browned or
½# ground beef
1 can mushroom soup
1 tsp. soy sauce
1 can whole tomatoes-optional

Cook wild rice, brown meat. Combine meat, cooked rice, vegetables, soup and soy sauce, adding the tomatoes if desired.
Bake in 325° oven for 1 hr.

ZUCCHINI RICE BAKE

1 c. cooked rice
4 small cooked-mashed, drained zucchini
2 c. shredded cheddar cheese
½ c. chopped green onions
¼ c. chopped parsley
3 eggs, beaten
½ c. melted margarine
salt, pepper and paprika

Combine first five ingredients and mix well. Stir in eggs, margarine and seasonings. Put in a 9" buttered pie plate. Sprinkle with paprika. Bake at 350°-1 hr.



CHILI CON CARNE

1# lean gr. beef
1 onion, chopped
1 tsp. salt
2 tsp. chili powder
1 tsp. Worcestershire sauce
2-8oz can tomato sauce
2-6oz Snap-E-Tom
2-16oz kidney beans, drained
1 bay leaf

In skillet or crockpot with browning unit, break up beef and cook til lightly brown. Pour off excess fat. In crockpot combine meat with remaining ingredients. Cover and cook on high for 2 hrs., then on low for 3 hrs., or til ready to serve. Remove bay leaf. Serves 6 to 7.

CHILI CON CARNE

1½ c. dried pinto beans
4 c. water
8½ oz. can tomatoes
1½ c. tomato puree
2 cloves garlic, minced
1 tbsp. salt
½ tsp. cayenne pepper
1½ tsp. dried oregano leaves
1 tsp. ground cumin seed
1-2 tbsp. chili pepper
1 c. chopped onion
2/3 c. chopped gr. pepper
1½# lean ground beef

Soak beans in water for 8 to 24 hrs., in refrigerator. Drain beans and put in slow cooker. Combine the tomatoes with the spices and add to slow cooker and stir the beans til well coated. Sprinkle the onion and green pepper on top of the beans, crumble the meat over the top. Do not mix. Cover cooker, set on low and cook 10 to 14 hrs. If possible stir meat into beans last 2 hrs., of cooking time. Serves about 6.

BRAISED POT ROAST

3 to 4# chuck roast
1 tsp. salt
½ tsp. seasoned salt
¼ tsp. seasoned pepper
¼ tsp. paprika
1 tbsp. minced onion
1 c. beef bouillon

Rub all slices of meat with the seasonings. In slow-cooker combine the meat with the onion and bouillon. Cover and cook on low 8 to 10 hrs., or til meat is tender. Remove from pot and slice in serving pieces. Thicken juices with flour dissolved in small amount of water. Do this after removing meat from pot. As a variation, vegetables maybe added and cooked at the same time as the meat.

BRAISED PORK CHOPS-SLOW COOKER

6 to 8 lean pork chops
1 tsp. salt
1 tsp. dry mustard
1 can cr. chicken soup
1/3 c. flour
½ tsp. garlic salt
2 tbsp. oil

Have the chops cut about 1" thick. Coat the chops with flour and the seasonings. Brown in hot oil in skillet, on both sides. Put chops in slow cooker, Add chicken soup, cover and cook on low 6 to 8 hrs., or on high for 3 to 4 hrs.

TURKEY LOAF

2# ground uncooked turkey
1½ c. soft bread crumbs
2 eggs, slightly beaten
1 sm. onion, minced
1 tsp. horseradish
1 tsp. salt
1 tsp. dry mustard
¼ c. catsup
½ c. evaporated milk

Combine turkey and all ingredients. Form into a round loaf. Place in bottom of slow cooking pot, cover and cook on low for 5 to 6 hrs. Serves 6 to 7. Maybe served hot or cold for sandwiches.

HOME STYLE SHORT RIBS

3-4# lean beef short ribs
4 potatoes, peeled
4 carrots, peeled
1 onion, sliced
2 tbsp. vinegar
2 tsp. sugar
1 tbsp. horseradish
1 tbsp. prepared mustard
2 tbsp. catsup
1 c. bouillon
1 tsp. salt
¼ tsp. pepper
¼ c. flour

Brown short ribs, drain off excess fat. Place quartered potatoes and carrots plus onions in slow cooking pot. Arrange ribs over the vegetables. Combine the balance of the ingredients, except the flour and pour over the meat. Cover and cook on low for 6 to 8 hrs. or til meat is tender. Remove the meat and vegetables, turn the control to high. Dissolve flour in small amount of water. Stir into the sauce and cook on high for 10 to 15 min. til thickened. Serves 4.

SWEET SOUR SPARERIBS

3-4# spareribs
Salt and pepper
1 c. chicken bouillon
¼ c. brown sugar
¼ c. vinegar
1 tbsp. soy sauce
1 onion, sliced
2 tbsp. cornstarch
1-11oz. mandarin oranges
1 gr. pepper cut in chunks

Cut ribs in serving pieces. Sprinkle with salt and pepper. Place in roasting pan on rack. Roast in 400° oven for 15 min. Turn and brown other side. Drain off excess fat. Place ribs in cooking pot. Combine the bouillon with brown sugar, vinegar and soy sauce. Pour over the ribs. Cover and cook on low for 6 to 8 hrs. Turn control to high, add onion. Dissolve cornstarch in small amount of water and stir in pot. Cover and cook on high for 10 to 15 min., or til thick. Stir in oranges and green pepper, cover and cook 5 min. longer. Serve over rice or chow mein noodles. Serves 4 to 6.

DELICIOUS SLO-COOKER STEW

½ envelope onion soup mix
cut up stew meat
raw potatoes, seasoned and quartered
frozen green beans -- cut up carrots
1 can tomato soup
1 can mushroom soup

Put in slo-cooker in order given. Mix the soups together. Do not add water. Pour over ingredients. Bake on #3 setting for 7 to 8 hrs.

TIJUANA SLOW COOKER PIE

1# ground beef
1 med. onion, chopped
1 clove garlic, minced
1 tsp. salt
¼ tsp. pepper
6 corn tortillas
10 oz. can mild enchilada sauce
8 oz. can tomato sauce
3/4# cheddar cheese, grated
16 oz. can chili beans
16 oz. can hot chili beans

Brown beef, onion and garlic in skillet. Pour off excess fat. Season with salt and pepper. Wipe inside of cooker with oil. Place a tortilla in the bottom of the pot and spoon onsome of the meat mixture with a little of each sauce and some cheese. Top with another tortilla and layer on some of beans and the cheese. Finish with a bean and cheese tortilla on top. Cover and cook on low heat for 5 to 7 hrs.

MEXICAN BEEF

1½-2# boneless round steak
1 clove garlic, minced
¼ tsp. pepper
½ tsp. salt
1 tbsp. chili powder
1 tbsp. prepared mustard
1 onion, chopped
1 beef bouillon
16oz can tomatoes, cut
16oz can kidney beans

Coat meat with the seasonings and cut in strips. Place in slow cooker. Cover with onions, crushed bouillon cube and the tomatoes. Cover and cook on low for 6 to 8 hrs., til meat is tender. Turn cooker to high and add the beans. Cover and cook 30 min. longer. Serve on rice. Serves 5 to 6.

SWISS STEAK

1½-2# round steak
2 tbsp. flour
1 tsp. salt
1/8 tsp. pepper
2 tbsp. salad oil
1-16oz tomatoes, cut
1 lg. onion, sliced
1 stalk celery, sliced
1 tbsp. thick steak sauce

Cut steak in serving pieces. Coat with flour, salt and pepper. Brown meat in oil and pour off excess fat. In slo-cooker combine meat with tomatoes, onions celery and steak sauce. Cover and cook on low for 6 to 8 hrs., til tender. Thicken juices with additional flour dissolved in small amount of water. Serves 5 to 6.

ROUND STEAK ITALIANO

1½# round steak
1 tsp. salt
½ tsp. oregano
¼ tsp. pepper
1-15 oz. jar spaghetti sauce w/mushrooms
1-16 oz can whole small onions, drained

Cut steak in 5 or 6 serving pieces. Coat with salt, pepper and oregano. In slow cooker, pour spaghetti sauce over the meat. Cover and cook on low for 7 to 9 hrs., or til meat is tender. Turn control to high and add onions. Cook on high for 10 to 15 min. Serves 5 to 6.

STUFFED BUTTERNUT SQUASH

3 butternut squash
1 c. hot water
3 tbsp. soft butter
¼ tsp. salt
1 tbsp. corn syrup
2# raisins
¼ c. chopped walnuts
¼ c. brown sugar
2 tbsp. melted butter

Cut squash in half and remove seeds, place on rack in bottom of slo-cooker. Pour in 1 cup hot water. Cover and cook on high for 2 to 3 hrs. Remove from pot and scrape out pulp. Add butter, salt and corn syrup to pulp and beat til smooth. Stir in raisins and nuts. Put filling back in shells, place on broiler pan. Combine the brown sugar with 2 tbsp. melted butter, drizzle over top of filled squash shells. Broil til crusty.

CONGRESSIONAL BEAN SOUP-CROCKPOT

1# dried sm. navy beans
8 c. water
1 ham bone, meaty or
2 c. diced ham
1 c. celery, chopped
1 onion, chopped
2 tbsp. parsley, chopped
1 tsp. salt
¼ tsp. pepper
1 bay leaf

Beans maybe soaked overnight or put beans in large pan of water. Boil gently for 2 min; turn off heat and let stand for 1 hr. Put beans in crockpot and add remaining ingredients. Cover and cook on low for 12 to 14 hrs., til beans are soft. Remove bay leaf and ham bone. Cut meat off bone. Return meat to beans. Serve hot. Beans maybe mashed with a potato-masher for a thicker soup. Serves 6 to 8.

SPLIT PEA SOUP

1# pkg. split peas
1 ham bone
1 carrot, diced
1 onion, diced
1 stalk celery, diced
2 qts. water
1 tsp. salt
¼ tsp. pepper

Combine ingredients in slow cooker. Cover and cook on low for 8 to 10 hrs. Remove ham bone, cut off meat, dice and return to soup. Serves 8.

LIVER PATE

1# chicken livers
½ c. dry wine
1 bouillon cube
1 tsp. minced parsley
1 tbsp. minced onion
¼ tsp. ginger
½ tsp. seasoned salt
1 tbsp. soy sauce
¼ tsp. dry mustard
¼ c. soft butter
1 tbsp. brandy

Combine chicken livers in slow cooker with wine, bouillon, parsley, onions, ginger, salt, soy sauce and mustard. Cover and cook on low 4 to 5 hrs. Let stand in liquid til cool. Drain and place in blender or food grinder. Add butter and brandy. Blend or mix til smooth. Serve with crackers or toast. Makes about 1½ cups.